

# Irlandzkie czerwone

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **14.4**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (38.1%)	80 %	4
Grain	Strzegom Monachijski typ I	2.5 kg (47.6%)	79 %	16
Grain	Strzegom Karmel 30	0.3 kg (5.7%)	75 %	30
Grain	Caraaroma	0.2 kg (3.8%)	78 %	400
Grain	Weyermann - Carapils	0.2 kg (3.8%)	78 %	4
Grain	Strzegom Barwiący	0.05 kg (1%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	15 min	13.2 %
Aroma (end of boil)	Mosaic	40 g	5 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---